

Goat

94. Goat Rogan Josh	\$17.50
95. Goat Tawa Masala	\$17.99

Sea Food

96. Prawn/Fish Tikka Masala Prawns/fish cooked with onion, capsicum and tomatoes	\$17.99
97. Madras Prawn/Goan Fish Curry Cooked with mustard seeds, curry leaves, onion gravy and touch of coconut milk	\$17.99
98. Prawn /Fish Vindaloo Cooked with spices & vindaloo sauce(Hot)	\$17.99
99. Prawn/Fish Curry Prawns/Fish cooked with onion & tomato gravy	\$17.99

Rice & Biryani

100. Plain Rice	\$4.99
101. Zeera Rice (Rice cooked with cumin seeds)	\$5.50
102. Saffron Rice	\$5.50
103. Coconut Rice (Rice cooked with coconut)	\$5.50
104. Pea Rice (rice cooked with green peas)	\$5.50
105. Kashmiri Rice (Rice cooked with dry fruits)	\$5.99
106. Vegetable Biryani (Rice cooked with spices & fresh Vegetables)	\$13.99
107. Meat Biryani (chicken/lamb/beaf/goat)Chef's special	\$14.99
108. Vegetable Fried Rice	\$13.99
109. Chicken fried Rice	\$14.99

Tandoori Breads

110. Plain Roti (whole meal flour bread)	\$2.50
111. Butter Roti	\$2.99
112. Garlic Roti (wholemeal bread with garlic)	\$3.50
113. Plain Naan (Plain flour bread)	\$2.99
114. Butter Naan	\$3.50
115. Garlic Naan (plain flour bread with garlic)	\$3.99
116. Paneer Naan (Plain flour bread stuffed with paneer)	\$4.99
117. Cheese Naan	\$4.99
118. Keema Naan (plain flour bread stuffed with spicy minced)	\$5.99
119. Kashmiri Naan (Plain flour bread stuffed with dry fruits)	\$5.99
120. Laccha Paratha (Wholemeal bread turns with several layers)	\$4.99
121. Masala Kulcha (Bread stuffed with cottage cheese,potato spices)	\$5.99
122. Aloo Paratha (Bread stuffed with potato and spices)	\$5.99

Soups

123. Tomato Soup	\$5.50
124. Chicken Soup	\$6.50

Desserts

129. Gulab Jamun (2pcs) (Cheese dumpling in sugar syrup)	\$4.99
130. Kulfi (Mango/Pista)	\$5.99
131. Faluda Kulfi	\$7.99

Side Dishes

132. Raita (mixed yoghurt dip with grated cucumber & carrot)	\$2.99
133. Green/Spice/Kachumber Salad	\$4.99
134. Papadum (2pcs)	\$0.99
135. Mixed Pickle	\$1.99
136. Mango Chutney	\$2.50

Drinks

137. Lassi Mango/Plain, Soft Drinks	\$3.50
138. Masala Tea, Water	\$3.50

FAMILY PACK

FOR 2 PEOPLE: - \$55 (SAVE \$11)

Entrée:-

2pc Samosa /2pc Chicken Tika

Main Course:- Any 2 curries

Accompaniments: -

2 Naan, 1Roti, 1 large rice,
2pcs pappadum, 1 raita, pickle.

For 4 People:-

\$95(Save More than \$25)

Entrée: -

4pc Samosa/4pc Pakora/4pc Chicken
Tikaa/4pc Sheek Kabab.

Main Course :- any 3 curries.

Accompaniments: -

4 Naan, 3 Roti, 2 Large Rice, 4 pcs
pappadum, 2 Raita,
Pickle, 4pcs Gulab Jamun.

We also serve no ONION no GARLIC food.

PRICES AND TRADING HOURS ARE SUBJECT
TO CHANGE WITHOUT NOTICE.

ALL PRICES INCLUDE GST

Note:- Please inform our
staff if you have any allergy

www.tajonhigh.com.au | contactus@tajonhigh.com.au



TAKE AWAY MENU

DINNER: MONDAY - SUNDAY (5:00PM - 11:00PM)



**Awarded Best
Indian Restaurant
in North
Melbourne**

FREE HOME DELIVERY

Within 3 KM radius (Min Order \$40)

Large Area for Dinner & Parties
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Epping Hub Opposite, Epping Plaza

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Non-Vegetarian

1.	Taj Tandoori Chicken(Half or Full) Whole Chicken marinated with yoghurt, special herbs cooked in clay oven	\$14.99/\$20.99
2.	Chicken Tikka Boneless Chicken cubes marinated with spices cooked in clay oven	\$15.99
3.	Mughlai Chicken Tikka Boneless Chicken cubes marinated with cashew paste and cream and special spices cooked in clay oven	\$15.99
4.	Haryali Chicken Tikka Boneless Chicken cubes marinated with fresh mint & coriander paste, yoghurt and special herbs cooked in clay oven.	\$15.99
5.	Lamb Seek Kebab Lamb with a hint of ginger, garlic, fresh coriander and freshly ground spices, skewered and cooked in clay oven	\$15.99
6.	Lamb Chops Lamb cutlets marinated with special herbs and authentic spices	\$18.99
7.	Tandoori Prawns	\$18.99
8.	Fish Fry Amritsari Fish cubes marinated with Indian spices and fried	\$17.99
9.	Taj Non-Veg Platter Exotic mix of entrees, “Chef’s Special”	\$23.99

Non-Veg

Indo Chinese Special

10.	Chilli Chicken(with or without gravy)	\$16.99
11.	Lemon Chicken	\$16.99
12.	Chicken 65	\$16.99
13.	Honey Chicken	\$16.99
14.	Chicken Noodles	\$15.99
15.	Chicken Fried Rice	\$14.99
16.	Prawn Noodles	\$17.99

Vegetarian

17.	Samosa(2 Pcs) Pastry stuffed with lightly spiced peas and potatoes and deep fried	\$7.99
18.	Samosa Chat(2Pcs per serve) Served with yoghurt mint sauce garnished with tamarind sauce.	\$10.99
19.	Samosa Chat with channa	\$12.99
20.	Onion Bhajia(Onion Rings) Crispy rings of onion dipped in batter and deep fried	\$7.99
21.	Chat Papdi Crispy round shaped wafers with tangy, hot and sweet flavours	\$9.99
22.	Dhai Bhalla	\$13.99
23.	Paneer Aloo Tikki Interesting mixtures of paneer, potato, coriander and cooked on hot plate	\$8.99
24.	Paneer Aloo Tikki Chat	\$11.99
25.	Paneer Aloo Tikki with Chana	\$12.99
26.	Taj Mix Pakora Plate 1pcs of each (Cauliflower, Spinach, Potato, Onion & Paneer Pakora)	\$11.99
27.	Paneer Sizzle(4pcs) Paneer marinated in yoghurt cooked in a clay oven	\$14.99
28.	Taj Veg. Platter (1pcs of each (Samosa / Pakora /Onion Bhaji/Paneer Tikaa/Mashroom Tikka & Paneer Pakora)	\$15.99
29.	Mushroom Tandoori	\$10.99
30.	Punjabi Paneer Pakora	\$13.99

Soya Chaaps

31.	Tandoori Soya Chaap	\$15.99
32.	Malai Soya Chaap	\$15.99
33.	Haryali Soya Chaap(Mint	\$15.99

Indo -Chinese Special

34.	Manchurian Veg(with or without gravy)	\$15.99
35.	Cheese Chilli (with or without gravy)	\$15.99
36.	Paneer 65	\$15.99
37.	Mushroom Chilli	\$15.99
38.	Honey Cauliflower	\$15.99
39.	Vegetables Noodles	\$15.99
40.	Veg Fried Rice	\$14.99

Main Course (Veg)

41.	Taj Dal Makhani Black lentils,channa dal & kidney beans cooked with spices, tomato and cream	\$14.99
42.	Dal Tadka Yellow Yellow daal cooked with coriander seeds and dry Red chilli	\$13.99
43.	Paneer Makhani Cottage cheese cooked with rich creamy cashew based tomato gravy	\$15.99
44.	Kadahi Paneer Cottage cheese cooked with capsicum,tomato and onion gravy finished with coriander seeds and dry red chilli	\$15.99
45.	Palak Paneer Cottage cheese cooked with fresh spinach	\$15.99
46.	Paneer Doo Pyaaza Cottage cheese cooked with diced onion & spices	\$15.99
47.	Matar Paneer Green peas,cheese cooked in onions & tomatoes with spices	\$15.99
48.	Paneer lababdar(Taj’s Special) Cottage cheese cooked with fine chopped capsicum & rich onion gravy	\$15.99
49.	Paneer Tikka Butter Masala Cottage cheese cooked with onion, capsicum, & butter sauce	\$15.99
50.	Paneer Tawa Masala Generally cooked on Indian's roadside dhabas on big tawa	\$15.99
51.	Shai Paneer Cottage cheese cooked with cashew creamy gravy	\$15.99
52.	Methi Paneer Cottage cheese cooked in fenugreek leaves with dash of cream	\$15.99
53.	Paneer Vindaloo Cottage Cheese cooked with vindaloo paste	\$15.99
54.	Chana Masala Chickpeas cooked in thick gravy tomato, ginger and coriander	\$14.99
55.	Malai Kofta Potato & cottage cheese balls cooked with cashew creamy gravy	\$15.99
56.	Aloo Bengan Masala Eggplant,potato cooked in onions & tomatoes with fennel seeds	\$14.99
57.	Aloo Gobhi Cauliflower and potatoes cooked with Indian Herbs and spices	\$14.99
58.	Mix Veg Seasonal fresh vegetables cooked with spices	\$14.99
59.	Navratan Korma Mild, fresh, seasonal vegetable curry with cream and nuts	\$15.99
60.	Mushroom Mattor Mushroom and peas cooked in onion and tomatoes gravy	\$14.99
61.	Jeera Aloo(Dry/Gravy) Potato cooked with cumin seed, ginger, garlic, Indian herbs and spice.	\$14.99
62.	Okra Masala (Bhindi Masala)	\$15.99
63.	Paneer Bhurji(Chef Special)	\$16.99
64.	Punjabi kadhi pakora	\$13.99
65.	Sarson Ka Saag	\$14.99
66.	Soya Chaap Tikka Butter Masala	\$17.99

Main Course (Non-Veg)

67.	Butter Chicken Chicken cooked with rich creamy cashew based tomato gravy	\$16.99
68.	Punjabi Butter Chicken(With Bone)	\$18.99
69.	Kadahi Chicken Chicken cooked with capsicum,tomato and onion gravy finished with coriander seeds and dry red chilli	\$16.99
70.	Chicken Doo Pyaaza Chicken cooked with diced onion & spices	\$16.99
71.	Chicken Tikka Butter Masala Chicken tikka cooked with onion, capsicum and tomatoes finished with butter sauce and cream	\$16.99
72.	Methi Malai Chicken Chicken cooked in fenugreek leaves with dash of cream	\$16.99
73.	Chicken Saag Wala Chicken cooked with fresh spinach and herbs	\$16.99
74.	Chicken Korma Chicken cooked with cream and cashew nuts	\$16.99
75.	Mango Chicken Chicken cooked with mango and cream	\$16.99
76.	Chiken Vindaloo Chicken cooked in vindaloo paste and touch of coconut milk	\$16.99
77.	Chicken Lababdar Chicken cooked with chopped capsicum and rich onion gravy finished	\$16.99
78.	Punjabi Chicken Curry Chicken cooked in onion and tomato gravy finished with coriander	\$16.99
79.	Chicken Kaali Mirch Chicken cooked in black pepper with cream & spices	\$16.99
80.	Chicken Madrasi Chicken cooked with mustard seeds, curry leaves, onion gravy and touch on coconut milk	\$16.99
81.	Chicken Kashmiri Chicken cooked in Kashmiri style with dry fruits	\$16.99
82.	Chicken Tawa Masala Generally cooked on Indian's roadside dhaba on big tawa	\$16.99
83.	Chicken Agra Aachari Chicken cooked in onion, tomato and touch of pickle paste	\$16.99
84.	Chicken Taj Special Chicken cooked in fresh mint,coriander paste, rich onion gravy and touch of coconut milk	\$16.99

Lamb/Beef

85.	Lamb/Beef Rogan Josh Cooked in onion,tomato and indian spices	\$17.50/\$16.50
86.	Lamb/Beef Buna Meat tossed with red chilli,rosted minced , ginger and fresh tomato	\$17.50/\$16.50
87.	Lamb/Beef Vindloo(hot) A delicious Goan speciality seasoned with spices & vindaloo sauce	\$17.50/\$16.50
88.	Lamb/Beef Saag Wala Cooked with fresh spinach and herbs	\$17.50/\$16.50
89.	Lamb/Beef Madrasi Cooked with mustard seeds, curry leaves, onion gravy and touch on coconut milk	\$17.50/\$16.50
90.	Lamb/Beef Korma Cooked with cream and cashew nuts	\$17.50/\$16.50
91.	Lamb/Beef Tawa Masala	\$17.99/\$16.99
92.	Lamb Seekh Tawa Masala Generally cooked on roadside dhabas on big tawa	\$18.99
93.	Lamb/Beef Kashmiri Cooked in Kashmiri style with dry fruits	\$17.99/\$16.99